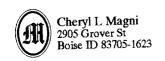
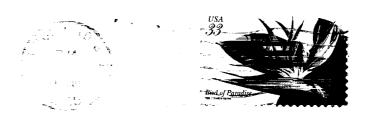
To: Donna Shalala, Secretary From:		
Dept. of Health & Human Services 200 Independence Ave. S.W.	Cheryl L Magni 2905 Grover St	7-
Washington, D.C. 20201 —	Boise ID 83705-1623	
아이지 않는 사람들은 사람들은 사람이 되었다.		<b>-</b>

Eggs contaminated with Salmonella enteritidis (SE) cause hundreds—and possibly thousands—of deaths each year. The FDA should require all egg producers to adopt an SE on-farm control program like the Pennsylvania Egg Quality Assurance Program. Furthermore, the FDA should inspect shell egg plants for safety at least several times a year. Finally, the FDA should require all egg cartons to carry a warning label to urge consumers not to eat rawleggs and to cook eggs until the yolks are firm.

981-0203





Donna Shaba Secretary Dept. of Health & Human Sowicas 200 Inkependence Ave, Washington, D.C.

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